

Guidance for Nutritional Analysis of Standard Menu Items

This document includes guidance for chain restaurants on nutrition labeling as required by the **King County Board of Health nutrition labeling regulation**.

The King County nutrition labeling regulation states that:

Chain restaurants shall perform or obtain the required calorie and nutrient analysis using reasonable bases. (Reasonable bases are any reliable and verifiable calorie and nutrient analysis of a standard menu item, which may include the use of calorie and nutrient data bases, cookbooks, laboratory analyses and other reliable and verifiable methods of analysis.) Calorie and nutrient analysis using reasonable bases is required once per standard food item, provided that portion size is reasonably consistent and the food service establishment follows a standard recipe and trains to a consistent method of preparation.

Customers will rely upon the accuracy of the nutrition information provided by chain restaurants to assist them in managing their chronic diseases, such as diabetes, heart disease, and hypertension. Many other customers will use this nutrition information to assist them in making healthier choices to prevent chronic diseases and to manage their weight.

King County chain restaurants are encouraged to use knowledgeable staff or consultants to ensure accurate nutrition information of standard menu items. This guidance contains lists of some nutrition resources which are neither exclusive nor endorsed for those chain restaurants needing assistance in locating nutritional analysis software or companies specializing in conducting nutritional analysis.

In addition, technical assistance is available from Public Health Seattle and King County to answer your questions about resources and nutrition analysis.

Contact information for submitting questions and comments:

On-line: <u>www.metrokc.gov/health/healthyeating</u>

• Call: 206-205-8777

Resources for Nutritional Analysis of Standard Menu Items

Nutritional Analysis Software

Nutritional analysis using software is an acceptable method for determining the nutrition labeling information for all foods sold in chain restaurants in King County. A listing of software for nutritional analysis which is neither exclusive nor endorsed is included in Appendix A. Accurate nutritional analysis with software is dependent on training and knowledge about food preparation methods and ingredients.

Nutritional Analysis Companies

To ensure accurate nutrition information of standard menu items it is helpful to have someone knowledgeable in food science and trained in nutritional analysis conduct the nutritional analysis. Registered Dietitians, Registered Dietetic Technicians and Certified Nutritionists are examples of trained professionals available to provide this service. Appendix B contains a list that is neither exclusive nor endorsed of resources that provide nutritional analysis for the food industry. This list will continue to be updated to assist chain restaurants with current resources.

Laboratory Nutritional Analysis

Nutritional analysis using laboratory analysis is an acceptable method for providing nutrition labeling information by King County chain restaurants. It is not required that fried foods have nutritional analysis conducted in a laboratory. Appendix C contains a list of companies neither exclusive nor endorsed that provide laboratory nutritional analysis of standard menu items.

Documentation of nutrition menu labeling information

- The menu labeling regulation requires that chain restaurant owners or operators
 provide documentation of the accuracy of the nutrition labeling information for calories,
 total grams of saturated fat, carbohydrate and milligrams of sodium, if requested by
 PHS&KC staff.
- Standard abbreviations: Food establishments shall use the following standard abbreviations when not using the words "calories," "saturated fat," "carbohydrate,": "Cal", "sat fat", and "carb".
- Providing alcoholic beverage nutrition information: Nutrition information for each individual beverage on the menu will not be required. To be in compliance with the rule, food establishments must list in a single location on the menu or approved alternate method the following average nutrition values:
 - o red/white wine 5 ounces:
 - 122 calories; 4 grams carbohydrate; 7 milligrams of sodium
 - o regular beer 12 ounces:
 - 153 calories; 13 grams carbohydrate; 14 milligrams of sodium
 - o light beer 12 ounces:
 - 103 calories; 6 grams carbohydrate; 14 milligrams of sodium
 - o <u>distilled spirits (80 proof gin, rum, vodka, or whiskey) 1.5 ounces:</u> 96 calories

- Include this disclaimer statement: Signature drinks or liqueurs with added ingredients may increase calorie content.
- Nutritional values may be reported as actual value or rounded.

Accuracy of nutrition menu labeling information

The nutrition labeling regulation states that to be in compliance, the nutrition information provided for each standard menu item must use a reasonable bases.

If there are questions about the accuracy of the nutrition menu labeling information, the chain restaurant will be required to provide the background information on nutritional analysis to the health officer. A nutrition professional on staff with Public Health Seattle & King County will provide technical assistance to the chain restaurant to resolve the question regarding the accuracy of the nutritional analysis.

APPENDIX A:

This resource list of nutrition software is neither exclusive nor endorsed. Please submit additional suggestions of nutritional analysis software used by food establishments so we can update this resource list: <a href="https://www.metrokc.gov/health/hea

Nutritional Analysis Software:

Axxya Systems www.axxya.com

Nutritionist Pro: Food Labeling

ESHA – Genesis R&D SQL http://www.esha.com/genesissql

ESHA – Food Processor SQL http://www.esha.com/foodprosql

FoodWorks

www.NutritionCo.com/Foodworks.htm

APPENDIX B:

This resource list of nutrition companies is neither exclusive nor endorsed. Please submit additional suggestions so we can update this resource list: <a href="https://www.kingcounty.gov/health/heal

Brooker Laboratories

Contact: Daniel Brooker

1-877-545-3207

www.brookerlaboratories.com

Contact: Cindy Farricker, MS, RD, CDE

425-455-8595

eatsmart@earthlink.net

Compu-Food Analysis, Inc.

Contact: Dagmar Francis

1-800-738-3294

http://compufoodanalysis.com

Energyent, Inc.

Contact: Jinny Elder 760-632-0732 energyent@aol.com

www.energyent.com

Food Consulting Company

Contact: Karen C. Duester

1-800-793-2844

www.foodlabels.com

National Restaurant Association

Contact: Erica Bohm 1-800-953-3463

www.healthydiningfinder.com/site/operators/related/index.htm

NewWellness, Inc.

Contact: Jeanine Sherry MS, RD.

206-935-1808

www.nutritionhelper.com

Newwell2@comcast.net

NutriData

Contact: Carol Pirrone, MS, RD

1-866-635-2235 www.NutriData.com info@NutriData.com

Nutrition Resources

Contact: Christin Loudon RD, CDE

703-715-8471

nutrcons@comcast.net

www.nutritionresources.com

Nutritional Computing Concepts

Contact: Madelyn L. Wheeler MS,RD,CDE,FADA,CD

Phone and Fax: 317 873-6897 mlwheeler@ncconcepts.com

Nutrition Dynamics Northwest

Contact: Kathy Rusk RD, CD

425-269-6979

www.nutritiondynamicsnw.com kathy@nutritiondynamicsnw.com

Nutritional Solutions

Contact: Abbey Gerstein RD, CDN, CNS

1-888-905-FOOD

www.nutrition-solutions.com

Simply Nutritious

Contact: Beverly A. Utt, MS, MPH, RD Phone: 253-582-3356 253-229-8160

simplynutr@aol.com

TMO Menu & Nutrition Resources, Inc.

Contact: Terri Oleksyn, R.D.

Phone: 585-354-0162

E-mail: info@menunutrition.com

APPENDIX C:

This is not an endorsement of the laboratory nutritional analysis companies on this list. Prices are those provided by the company in July 2007. Since prices may change, it is best to obtain the current price from the company. Please inform us of other companies so we may add them to the list.

California

Michelson Laboratories, Inc. 6280 Chalet Drive
Commerce, CA 90040
562-928-0553
888-941-5050
info@michelsonlab.com
www.michelsonlab.com

Colorado

Industrial Laboratories Company, Inc. 4046 Youngfield Street
Wheat Ridge, CO 80033
303-287-9691
www.industriallabs.net

kinman@industriallabs.net

*Volume discount applies; send in smaller batches

Warren Analytical Laboratory 650 "O" Street Greeley, CO 80631 970-475-0252 800-945-6669 kates@warrenlab.com www.warrenlab.com

*Volume discount applies (about 10%)

Connecticut

Northeast Laboratories, Inc. 129 Mill Street, Suite 11 Berlin, CT 06037 800.654.1230 www.nelabsct.com

Illinois

Silliker, Inc.
900 Maple Road
Homewood, IL 60430
708-957-7878
www.silliker.com
*Volume discounts available

<u>lowa</u>

Eurofins Scientific, Inc. 3507 Delaware PO Box 1292 Des Moines, IA 50313 515-265-1461 http://www.eurofinsus.com AlisonTrimble@EurofinsUS.com

Louisiana

ITS Caleb Brett 713-844-3263 cbwnalabs@intertek.com www.intertek-cb.com New Orleans, LA

Maryland

Strasburger & Siegel Inc. 7249 National Drive Hanover, MD 21076 1-800-875-6532 1-410-712-7373 info@sas-labs.com www.sas-labs.com *Possible volume discount

Massachusetts

Krueger Food Laboratories, Inc Dana A. Krueger, President 45 Manning Road Billerica, MA 01821 978-667-6900 dkrueger@kfl.com www.kfl.com

*Volume discount: 10% for >50 samples

North Carolina (Continued)

Southern Testing and Research Labs Kim W. Baughman, PhD, Managing Director 3809 Airport Drive Wilson, NC 27896 252-237-4175 kbaughman@microbac.com www.southerntesting.com

Minnesota

Medallion Labs 9000 Plymouth Ave North Minneapolis, MN 55427 1-800-245-5615 info@medlabs.com www.medlabs.com

**Volume discount 10-25% (progressively higher discount for larger sample volume;

Nebraska

Midwest Laboratories 13611 B Street Omaha, NE 68144 402-334-7770 store.midwestlabs.com

Food Processing Center, University of Nebraska-Lincoln 143 Food Industry Complex Lincoln, NE 68583-0930 Phone: 402-472-2832 http://fpc.unl.edu/

New York

Certified Laboratories, Inc.
200 Express Street
Plainview, NY 11803
516-576-1400
800-CERT-LAB
www.800certlab.com
*Volume discount (10%+) for >10 samples

North Carolina

Craft Technologies, Inc. 4344 Frank Price Church Road Wilson, NC 29893 252-206-7071 info@crafttechnologies.com www.crafttechnologies.com

Oregon

Bodycote FPL 12003 N.E. Ainsworth Circle Suite #105 Portland, OR 97220 1-800-FPL-9555 503-253-9136 nkahl@msn.com www.fplabs.com

*20% volume discount if >50 items and shipped in batches

Pennsylvania

Microbac 2000 Corporate Drive, Suite 350 Wexford, PA 15090 724.934.5030 info@microbac.com www.microbac.com

*27 locations in the East and Midwest

QC Laboratories 1205 Industrial Blvd Box 514 Southampton, PA 18966 215-355-3900 800-289-8378 www.qclaboratories.com

*10% volume discount if >10 samples

Texas

Analytical Food Laboratories 865 Greenview Dr Grand Prairie, TX 75050 800-242-6494 afl@afltexas.com www.afltexas.com